

2016 Clunia Syrah

Bodegas Clunia, Castilla y León, Spain



The Wine:

100% Syrah from a single vineyard that sits high on the plateau about 3,500 feet above sea level. The fruit is all hand-picked and sorted and fermented in stainless steel at controlled temperatures. After maceration of approximately 18 days the finished juice is aged for 12 months in small French oak barrels. In 2016 there were just over 1200 cases produced.

The Estate:

The Bodegas Clunia was founded in 1996 with a dream to produce singularly expressive wines on the high plateau near Burgos, Spain. This ancient terroir, once home to a Roman settlement over 2,000 years ago, sits at an elevation of 3,000- 4,000 feet above sea level. Winemaker Pablo Pavez, a native of the Mendoza area of Argentina, strives to make terroir driven wines from vines grown in the old traditional methods of central Spain. The vineyards are planted mostly with Tempranillo and Syrah and the wines are made without additives. The clay and limestone soils and the extreme weather conditions yield wines of unique personality and intense flavors.

Tasting Notes:

Color: Dark purple

Aromas: Blackberry, black cherry, sweet oak and violet flowers

Flavor & Texture: Dried black fruit, hints of chocolate; subtle herbs. The finish is lifted and fresh showing a minerality from the high elevation vineyard.

Food Pairing: Herb crusted prime rib and garlic mashed potato

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